

DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES
DIVISION OF ENVIRONMENTAL HEALTH
EATING & DRINKING ESTABLISHMENT / FOOD ESTABLISHMENT
INSPECTION REPORT

REASON		GRADE	Inspection Date:		ESTABLISHMENT NAME:	
Regular	<input checked="" type="checkbox"/>	39	2/6/2018		CHODE	
Follow-Up	<input type="checkbox"/>		Time In	Time Out	OWNER/OPERATOR:	
Complaint	<input type="checkbox"/>				CHODE, INCORPORATED	
Investigation	<input type="checkbox"/>	RATING	10:40 AM	5:30 PM	LOCATION: Lot 2 BLK 7	Establishment Type:
Other:	<input type="checkbox"/>	C	Sanitary Permit No.:		Abana, Guam	Manufacturer
			20000-1700027		PERMIT STATUS: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Temporary <input type="checkbox"/> Expired	

The following items identify violations found this day in the operations and facilities which must be corrected by the next inspection, or sooner, as the Department indicates. Non-compliance may result in downgrading or permit suspension. To appeal, a written request for hearing must be submitted before the indicated correction date.

ITEM*	REMARKS	DEMERIT	CORRECT BY
	A REGULAR INSPECTION WAS CONDUCTED ON THIS DAY. PREVIOUS INSPECTION DATED 6/9/2016 2/A.		
	THE FOLLOWING VIOLATIONS WERE OBSERVED		
#2	FOOD PRODUCTS NOT LABELED.	2	
	ALL FOOD PRODUCTS SHALL BE LABELED PROPERLY TO ENSURE PROPER IDENTIFICATION.		CORRECTED ON SPOT
#3	POTENTIALLY HAZARDOUS FOODS NOT BEING HELD AT THE PROPER COLD HOLDING TEMPERATURES.	6	CORRECTED ON SPOT
	(SALAMI 68.0°F)		THROWN OUT
	(HAM 46.5°F)		
	(BACON 49.0°F)		
	(CHICKEN KELAQUEW 49.5°F)		
	ALL POTENTIALLY HAZARDOUS FOOD HELD FOR COLD HOLDING SHALL BE 45°F AND BELOW TO PREVENT THE RAPID GROWTH OF BACTERIA.		
#4	MAIN CHILLER NOT MAINTAINING FOOD PRODUCTS AT THE CORRECT INTERNAL TEMPERATURE. MAIN CHILLER HAD AN AMBIENT TEMPERATURE OF 50.5°F.		2/16/2018
	ALL FACILITIES SHALL PROPERLY MAINTAIN AMBIENT TEMPERATURES		

I have read and understand the above violation(s) and I am aware of the corrective measures that I must take.

*Note: When any of the following items are cited above, they shall be corrected within 10 days of this inspection:

(1), (3), (11), (12), (27), (28), (30), (41) & (45).

Received By (Name & Title):

Sheila Sanjaquet

DEH Inspector (Name & Title):

Debra Mitchell EPHO-II

Chic Tarkuse EPHO-I

Turney Chiz EPHO-I

Jerome Garcia EPHO-I

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Investigation <input type="checkbox"/>		LOCATION: Lot 2 apt 7		Establishment Type:
Other: <input type="checkbox"/>		Sanitary Permit No.: 20000 170462570		Manufacturer
PERMIT STATUS: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Temporary <input type="checkbox"/> Expired				

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ITEM*	REMARKS	DEMERIT	CORRECT BY
	TO ENSURE FOOD PRODUCTS ARE HELD AT THE PROPER TEMPERATURE.	4	
#5	THERMOMETERS NOT WORKING PROPERLY ALL THERMOMETERS SHALL BE WORKING PROPERLY TO ENSURE FOOD PRODUCTS ARE HELD AT THE PROPER TEMPERATURE.	2	2/16/2018
		6	
#12	EMPLOYEE NOT WASHING HANDS IN BETWEEN TASKS EMPLOYEE SHALL WASH THEIR HANDS AS OFTEN AS NECESSARY NEEDED TO PREVENT ANY CONTAMINATION OF FOOD/EQUIPMENT.		2/16/2018
#16	MANUEL WAREWASHING FACILITY (3 COMPARTMENT SINK) NOT BEING USED AND ONE OF THE KNOBS ON THE FAUCET IS IN DISREPAIR. ALL WAREWASHING FACILITIES SHALL BE IN GOOD REPAIR AND WORKING ORDER TO ALLOW THOROUGH CLEANING OF EQUIPMENT.	2	2/16/2018
#17	CHEMICAL TEST KITS NOT PROVIDED, CHEMICAL TEST KITS SHALL BE PROVIDED TO ENSURE SANITIZER IS AT THE PROPER STRENGTH	1	2/16/2018

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Received By (Name & Title):

Sheila Seay, DEH Inspector (Name & Title):

Dorcas Mitchell EPHS-II

TORONTE GARCIA EPHS-I Mm

Chie Takase EPHS-I

TORONTE GARCIA EPHS-I Mm

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Investigation <input type="checkbox"/>	RATING	Sanitary Permit No.:	LOCATION:	Establishment Type:
Other: <input type="checkbox"/>	C	20000-170002570	Agua, Guan	Manufacturer
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ITEM*	REMARKS	DEMERIT	CORRECT BY
#19	WASH/RINSE WATER NOT USED FOR WARE WASHING SINK.	2	2/16/2018
	WASH/RINSE WATER SHALL BE USED AND MAINTAINED AT THE PROPER TEMPERATURE		
#20	EQUIPMENT NOT SANITIZED.		
	ALL EQUIPMENT / UTENSILS SHALL BE SANITIZED TO PREVENT CONTAMINATION OF FOOD.	4	2/16/2018
#21	WIPING CLOTHS NOT STORED IN SANITIZER IN BETWEEN EACH USE.		
	WIPING CLOTHS SHALL BE STORED IN SANITIZER IN BETWEEN EACH USE TO PREVENT THE SPREAD OF BACTERIA	4	CORRECTED ON THE SPOT
#24	CLEAN UTENSILS STORED IN CONTAINERS WITH AN ACCUMULATION OF FOOD PARTICLES.		
	CLEAN EQUIPMENT SHALL BE STORED PROPERLY TO PREVENT ANY CONTAMINATION PRIOR TO USE	2	2/16/2018
#30	AIR GAP OR BACKWATER VALVE NOT PROVIDED FOR THREE COMPARTMENT SINK OR (SINGLE COMPARTMENT SINK USED TO PRE-SCRAPE EQUIPMENT)		
	AN AIR GAP OR BACKWATER VALVE SHALL BE PROVIDED AND PLACED BETWEEN THE FOOD EQUIPMENT AND SEWAGE SYSTEM	6	2/16/2018

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Received By (Name & Title):

Sheela San Agust

DEH Inspector (Name & Title):

Deion Mitchell EPHO-#

Chie Tallac EPHO-#

James Cruz EPHO-#

Terran Garcia EPHO-#

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Investigation <input type="checkbox"/>		Sanitary Permit No.:		LOCATION: Lot 2 Block 7	Establishment Type:
Other: <input type="checkbox"/>	C	20000	170000179	Agua, Guam	Manufacturer
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ITEM*	REMARKS	DEMERIT	CORRECT BY
	TO PREVENT ANY BACK-UP OF SEWAGE		
#35	OBSERVED ONE LOCURACH. SELF-CLOSING DEVICE NOT PROVIDED FOR THE EXIT DOOR NEAR THE EQUIPMENT STORAGE SHELVES. GAPS IN THE EXIT DOOR NEAR THE EQUIPMENT STORAGE SHELVES. THE PRESENCE OF PESTS / OUTER OPENINGS SHALL BE PREVENTED TO PREVENT CONTAMINATION OF FOOD/EQUIPMENT	4	2/16/2018
#36	ACCUMULATION OF SOIL ON FLOORS NEAR THE STOVE. FLOORS SHALL BE CLEANED AS OFTEN AS NEEDED TO PREVENT THE ATTRACTION OF PESTS.	2	2/16/2018
#37	ACCUMULATION OF GREASE ON WALLS NEAR THE STOVE. ALL WALLS SHALL BE CLEANED AS OFTEN AS NEEDED	2	2/16/2018
#42	UNNECESSARY ARTICLES LOCATED OUTSIDE OF THE EXIT DOOR NEAR THE EQUIPMENT STORAGE SHELVES AND NEAR THE MOP SINK. ALL UNNECESSARY ARTICLES SHALL BE REMOVED TO PREVENT THE ATTRACTION OF PESTS/ALLOW THOROUGH CLEANING	2	2/16/2018

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Received By (Name & Title):

DEH Inspector (Name & Title):

Derion A. Tulean EPH-1

TEROME BURCA EPH-1

Shirley So Augustin EPH-1

ARM LMBZ EPH-1

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Other:	<input type="checkbox"/>				lot 2 blk 7	Manufacture
			Sanitary Permit No.:		PERMIT STATUS:	
			20080-17000 2570		Valid <input checked="" type="checkbox"/> Temporary <input type="checkbox"/> Expired <input type="checkbox"/>	

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	NOTE: EQUIPMENT/UTENSILS BEING WASHED AND STORED IN AN AREA NOT APPROVED FOR THIS ESTABLISHMENT'S SANITARY PERMIT. ALL EQUIPMENT/UTENSILS SHALL BE WASHED IN THE ESTABLISHMENT ESTABLISHMENT AREAS THAT ARE APPROVED BY DPHSS. NO FOOD OPERATIONS SHALL BE CONDUCTED IN AREAS NOT APPROVED BY DPHSS.		
	PHOTOS WERE TAKEN		
	REMOVED 'A' PLACARD NO: 0094		
	ISSUED 'C' PLACARD NO: 00707		
	ISSUED LETTER OF WARNING		
	DISCUSSED INSPECTION REPORT WITH PERSON IN CHARGE		

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Received By (Name & Title):

DEH Inspector (Name & Title):

Тероме БВ(2)А БРМ-1

Chie Talker EPHO-1

JAN 4 62 E140-1